



Summer Bounty

Source: 2008 State Fair Cookbook

Turnip Green Soup

3 cans chicken broth	1 package frozen turnip greens
1 can Ro-Tel tomatoes	1 onion, chopped
2 cans Great Northern beans	1 pound smoked sausage, chopped
1 can Pinto or Kidney beans	

Do not drain cans. Sauté onions in a small amount of the chicken broth. Add other ingredients and simmer for 45 minutes to an hour.

Smoked Gouda -Peach Salad

2 (10 ounce) bags baby spinach leaves	¼ - ½ cup sliced green onions
½ pound smoked Gouda cheese, cubed	1 1/3 cups honey Dijon salad dressing
4 fresh peaches, sliced	

Combine all ingredients and toss Serves about 8. Enjoy!

Italian-Style Zucchini Bake

½ lb. lean ground beef	4 eggs, beaten
1 cup chopped onions	¾ cup milk
1 clove garlic, crushed	1 can (15 ounce.) tomato sauce
1 lb. zucchini, sliced	½ teaspoon each basil, oregano, and seasoned pepper
3 cup cooked rice	Salt, pepper, and Garlic salt to taste
1 cup grated Monterey Jack cheese (4 ounce)	

Cook beef, onions, add garlic until meat loses its red color. Add zucchini, cover, and cook 3 or 4 minutes. Remove from heat. Stir in rice and Monterey Jack cheese; mix well. Combine eggs, milk, salt, and pepper. Stir into rice mixture. Turn into a greased shallow 2 quart casserole. Bake at 350F for 30 minutes or until set. Meanwhile, blend tomato sauce and seasonings. Simmer about 5 minutes. Cut zucchini mixture into squares and serve with tomato sauce. Sprinkle with parmesan cheese, if desired. Serves six.

Hot Kale

2 bunches red kale	¼ cup pecan oil
1 shallot pod, chopped fine	1 teaspoon red pepper flakes
2 garlic toes, minced	Salt and pepper to taste

Wash kale thoroughly, remove the toughest stems and tear into bite size pieces. Heat oil in pan on medium heat, add shallots and cook soften. Add garlic, but do not let brown. Push garlic and onion to the sides of the pan and add kale. Wilt kale and add red pepper, salt and black pepper. Serve warm, when kale has reduced.

Oven Fried Okra

¼ cup cornmeal	6 cups okra, slice ½ inch thick
1 teaspoon salt	1 tablespoon vegetable oil or bacon drippings
¼ teaspoon pepper	

Combine cornmeal, salt and pepper; stir well. Dredge okra in cornmeal mixture. Spread oil in a 15x10x1 inch baking pan. Spread okra evenly in pan. Bake at 400 degrees for 30-45 minutes, stirring often.

Squash Casserole

1 to 2 pounds of squash	½ cup mayonnaise
½ stick butter	1 teaspoon sugar
½ cup onion, chopped	1 egg, beaten
½ cup bell pepper, chopped	Salt and pepper
½ cup water chestnuts	Buttered bread crumbs
½ cup Cheddar cheese, grated	

Slice squash and cook in salted water until tender. Drain well, and mash with a fork. Sauté onions, bell pepper, and chestnuts in butter; combine with squash. Fold in cheese, mayonnaise, sugar and beaten egg. Season to taste. Pour into greased casserole dish; top with breadcrumbs and dust with paprika. Bake at 350 degrees about 30 minutes or until browned.